

IL FORNO

CIABATTA **9**
freshly baked w/ aged balsamic & unfiltered olive oil

OLIVE MISTE (V) **1 0**
mixed marinated olives
w/ freshly baked ciabatta

ANTIPASTI (small plates designed to share)

OSTRICHE (G) **3**
freshly shucked south coast oysters served natural w/ mignonette

CARPACCIO DI MANZO (G) **2 0**
thinly sliced grain fed beef fillet w/ reggiano, lemon, crisp capers, truffle oil & crostini

BRUSCHETTE (V) **1 4**
w/ pesto, roma tomatoes, roast peppers, persian feta & local olive oil

COZZE DI PEPERONCINO (G) **1 9**
south coast black mussels w/ cacciatore sausage, fresh chilli, garlic, basil & tomato sugo

CALAMARI FRITTI (G) **2 0**
salt & pepper squid w/ lemon, chilli & aioli

ARANCINI (V) **1 9**
fontina & thyme filled w/ gorgonzola fondue

ZUCCHINE CON FORMAGGI (V) **2 0**
crisp zucchini flowers w/ goats cheese, lemon zest & honey

PANCIA DI MAIALE (G) **1 8**
crisp pork belly w/ pickled orange, fennel, pistachios & apple puree

POLENTA FRITTA (V) **1 4**
parmesan crusted polenta chips w/ spicy tomato sauce & garlic aioli

ANTIPASTI MISTI (MIN 2P) **PP 1 5**
a selection of our most popular hot & cold antipasti w/ baked ciabatta

(V) vegetarian, **(G)** gluten free

corkage 5pp, cakeage 3pp,
credit card surcharge 1%,
sunday & public holiday surcharge 10%

FOCACCIA (V) **1 0**
freshly baked focaccia w/ roasted garlic & rosemary

freshly baked focaccia w/ olive tapenade & persian feta

INSALATE

INSALATA BURRATA (V) **2 3**
burrata, heirloom tomatoes, young basil, olives & crostini

INSALATA DI POLLO (G) **2 3**
grilled chicken w/ quinoa, asparagus, watercress, mint & tarragon dressing

RISOTTI

RISOTTO AI GAMBERI (G) **3 4**
prawn & scallop risotto w/ parsley, lime & chilli

RISOTTO AI FUNGHI (V)(G) **2 8**
exotic mushrooms, fontina & toasted hazelnuts

RISOTTO AL POLLO (G) **2 8**
chicken risotto w/ pancetta, peas, garlic & fresh chives

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PASTE

PENNE BELLUCI'S **2 9**
w/ pancetta, onion, chilli, napolitana sauce & a touch of cream

SPAGHETTI ALLA MARINARA **3 2**
w/ prawns, squid, clams, onion, garlic, chilli & olive oil

PAPPARDELLE CON TROTA **3 2**
smoked ocean trout w/ capers, lemon, cherry tomatoes & touch of cream

FETTUCCINE ALLA CARBONARA **2 8**
w/ mushrooms, pialligo bacon, onion, parmesan & 63 degree egg

GNOCCHI ALLA RAGU **3 0**
ricotta gnocchi w/ braised lamb ragu & horseradish crème fraiche

ROTOLO (V) **3 0**
hand made rolled pasta w/ caramelised pumpkin, roasted pine nuts, 'yarra valley' persian fetta & sage burnt butter

CANNELLONI AL FORNO (V) **2 8**
spinach & ricotta filled pasta tubes w/ tomato sugo, mozzarella & aged grana padano

PAPPARDELLE CON POLLO **2 8**
w/ pepper rocket pesto, chicken & roast peppers

CONTORNI

PATATINE FRITTE (V)(G) **1 0**
hand cut chips w/ rosemary & aioli

INSALATA DI RUCOLA (V)(G) **1 2**
rocket, parmesan, pear & aged balsamic

VERDI (V)(G) **1 2**
steamed broccolini & asparagus w/ local olive oil

GIARDINO INSALATA (V)(G) **1 0**
mixed leaves, tomato, cucumber, red onion & aged balsamic dressing

SECONDI

COSTOLETTA ALLA MILANESE **3 4**
parmesan crumbed veal cutlet w/ broccolini, fresh lemon & hand cut chips

GALLETO ALLA DIAVOLO (G) **3 4**
italian spiced spatchcock w/ tuscan coleslaw & hand cut chips

FILETTO DI MANZO (G) **3 9**
grain fed beef fillet w/ carrot puree, heirloom root vegetables, & chianti jus

SPALLA D'AGNELLO (G) **3 6**
slow cooked lamb shoulder w/ skordalia & sticky jus

SALTIMBOCCA DI MAIALE (G) **3 4**
pork tenderloin wrapped in sage & prosciutto w/ cauliflower puree, eschallots & asparagus

PESCE DEL GIORNO
market fresh fish of the day - see blackboard

PIZZE

MARGHERITA (V) **2 4**
buffalo mozzarella, fresh basil & EVOO

BELLUCI'S SPECIAL **2 4**
fior di latte, smoked chicken, pancetta, red onion, avocado, caesar dressing

SALSICCIA **2 4**
italian sausage, caramelized onion, tomato, basil, buffalo mozzarella, chilli oil

VEDURE (V) **2 4**
fior di latte, mushrooms, zucchini, eggplant, onion, roast peppers, pesto

DIAVOLO **2 4**
fior di latte, hot salami, roast peppers, olives

GAMBERI **2 4**
fior di latte, prawns, roma tomatoes, roast peppers, salsa verde, chilli oil

PROSCIUTTO **2 4**
fior di latte, san daniele prosciutto, basil, mascarpone

TARTUFO (V) **2 4**
portobello mushrooms, fior di latte, smoked mozzarella, rosemary, truffle oil

CAPRICIOSA **2 4**
fior di latte, ham, artichoke, olives, mushrooms

GORGONZOLA **2 4**
fior di latte, salami, gorgonzola, mascarpone